

refresh

SPECIALTY COCKTAILS

Jimosa \$12

kenwood yulupa champagne, hibiscus liqueur,
preserved hibiscus flower

Amaretto Sól \$12

ketel one vodka, disaronno, orange juice,
pineapple juice, club soda

Spa Reviver \$12

ketel one vodka, lemon juice, cointreau, lillet, pernod

Garden Collins \$12

ketel one vodka, fresh cucumbers, lemon juice,
soda water, simple syrup

Bloody Rosemary \$14

bloody mary with ketel one rosemary-infused vodka

Blueberry Press \$12

tanqueray gin, st-germain, blueberry-thyme syrup,
club soda, mint

Piña Colada \$12

malibu rum, lime, pineapple juice, coconut water,
coconut syrup, myers dark rum float

El Pomelo \$15

corralejo reposado tequila, cointreau, sweet & sour,
grapefruit juice, agave, pressed lime, tajín rim

JC Julep \$13

maker's mark, muddled strawberries, mint, lemonade

BUBBLES (glass / bottle)

Kenwood Yulupa, Champagne \$9 / \$36

Zonin, Prosecco \$10 / \$40

1/2 bottle of Veuve Clicquot Brut, Champagne \$65

Moët & Chandon Brut Impérial, Champagne \$90

WHITE WINE (glass / bottle)

Benvolio, Pinot Grigio \$10 / \$40

Mohua, Sauvignon Blanc \$11 / \$44

Cakebread, Sauvignon Blanc \$16 / \$64

Sycamore Lane, Chardonnay \$9 / \$36

Sonoma Cutrer, Chardonnay \$14 / \$56

Mont Gravet, Rosé \$9 / \$36

RED WINE (glass / bottle)

Talbott 'Kali Hart,' Pinot Noir \$14 / \$56

Sycamore Lane, Cabernet Sauvignon \$9 / \$36

BEER

Bud Light \$5

Dos Equis \$6

Corona Extra \$6

Stella Artois \$6

Craft

Ballast Point Sculpin IPA 12 oz \$9

Refuge Brewery Blood Orange Wit 16 oz \$8

Stone Pale Ale 12 oz \$7

Modern Times Blazing World Amber 16 oz \$9

MOCKTAILS

Cucumber Seltzer \$6

Flavored Lemonade \$6

Coconut Water \$5

coconut lavender, carrot

Blackberry Iced Tea \$6

ginger or sweet basil

Beverages available for spa pool service only.



THE SPA

AT RANCHO BERNARDO INN

nourish

APPETIZERS

- Garlic Parmesan Fries* \$12 (GF) (VG)
shoestring fries, fresh-grated parmesan, chives, sea salt
- Roasted Garlic Chipotle Guacamole* \$15 (GF) (VG) (V)
fresh tortilla chips, lime, cilantro
Add house-made salsa \$5
- Frozen Watermelon* \$12 (GF) (VG)
basil gremolata, lemon crème fraîche, mint
- Sun-Dried Tomato & Niçoise Olive Hummus* \$15 (VG)
grilled pita bread, fried chickpeas, fresh veggies
- Artisanal Cheese Plate* \$18
chef's selection of fine cheeses & cured meats,
honeycomb, baguette, dried fruits
- Local Cantaloupe & Prosciutto* \$15 (GF)
basil, mint

SALADS

- Wedge Salad* \$16
iceberg lettuce, pickled red onions, baby heirloom
tomatoes, blue cheese crumbles, bacon,
green goddess dressing
- Wild Arugula Salad* \$15 (GF) (VG)
strawberries, toasted pistachios, goat cheese crumbles,
poppy seed vinaigrette
- Buddha Bowl* \$18 (GF)
white & red quinoa, grilled chicken, avocado, mixed
greens, roasted sweet potato & red onion, peanut sauce
- Caprese Salad* \$15 (VG)
mozzarella, heirloom tomatoes, balsamic glaze, basil,
petite greens
- House Salad* \$12 (GF) (VG) (V)
mixed greens, cucumber, heirloom tomatoes, carrots,
onions, balsamic vinaigrette

ENTRÉES

*most entrées served with house chips,
substitute a side green salad for \$4*

- Chicken Lettuce Cups* \$15 (GF)
chinese five spice chicken, napa cabbage, carrots, green
onion, red peppers, garlic-soy sauce, peanut dipping sauce
- The Spa Burger* \$20
grass-fed beef patty, pickled onions, bacon, wild arugula,
brie, garlic-roasted aioli, balsamic reduction, brioche bun
- Salmon BLT Sandwich* \$18
grilled & smoked salmon, bacon, butter lettuce,
marinated tomatoes, caper aioli
- Roasted Eggplant* \$16 (GF) (VG)
yogurt sauce, petite spinach, arugula, rosemary-lemon
vinaigrette, pomegranate seeds
- Grilled Shrimp Tacos* \$18 (GF)
corn tortilla, napa cabbage, chili-lime crema, watermelon
radish, pineapple-mango salsa, queso fresco
- Blue Cheese & Apple Flatbread* \$15 (VG)
classic béchamel sauce, caramelized onions, blue cheese
crumbles, shaved granny smith apples, arugula,
lemon vinaigrette
- Chicken Club* \$16
grilled chicken, caramelized onions, bacon, garlic aioli,
provolone cheese, avocado, butter lettuce,
tomatoes, sourdough

DESSERTS

- Frozen Coconut Fruit Bar* \$10
pineapple
Add rum \$8
- Lemon Bar* \$10
raspberry purée, whipped cream

ADD ONS

- Grilled Salmon* \$10
Grilled Chicken \$8
- Grilled Local Vegetables* \$7
Substitute Tofu \$4 | *Add Tofu* \$7

(GF) *Gluten Free* (VG) *Vegetarian* (V) *Vegan*
Gluten-free bread available upon request

*The consumption of raw or undercooked eggs, meat, poultry, seafood
or shellfish may increase your risk of foodborne illness.*



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